

Title (en)
Cheese depositing system and method

Title (de)
System und Verfahren zum Auftragen von Käse

Title (fr)
Système et procédé d'application de fromage

Publication
EP 1188380 A1 20020320 (EN)

Application
EP 00308059 A 20000915

Priority
EP 00308059 A 20000915

Abstract (en)
A system and method are provided for forming IQF shreds (10) of mozzarella cheese into a bead form and depositing the bead (18) on the periphery (66) of a pizza crust (12) for forming a pizza with a cheese stuffed rim. The IQF shreds (10) are heated and then extruded to form the bead (18) placed on the crust periphery (66) via a high speed extrusion head (54). Heating and extrusion techniques are disclosed that work the IQF shreds (10) into an extrudable mass or paste that, although lacking the desired stringiness quality, reconstitutes upon baking such that stringiness comparable to more expensive string mozzarella cheese is achieved. <IMAGE>

IPC 1-7
A21C 11/20; **A21C 9/04**

IPC 8 full level
A21C 9/04 (2006.01); **A21C 9/06** (2006.01); **A21C 11/20** (2006.01)

CPC (source: EP)
A21C 9/04 (2013.01); **A21C 9/063** (2013.01); **A21C 11/20** (2013.01)

Citation (search report)

- [A] US 3982033 A 19760921 - ZITO SANTO
- [A] US 3908584 A 19750930 - RAQUE ROBERT G
- [A] US 4669254 A 19870602 - MUZZARELLI GABRIELE [IT]
- [A] WO 9908537 A1 19990225 - WALTZING LIMITED LIABILITY COM [US], et al
- [A] EP 0501158 A1 19920902 - BARILLA FLLI G & R [IT]
- [A] US 5417996 A 19950523 - BRINK POUL E [DK]
- [A] WO 8900008 A1 19890112 - TAN JANE CHWEE NGUK [AU], et al
- [A] EP 0146765 A2 19850703 - TECNOPROGETTI SRL [IT]
- [A] EP 0741972 A1 19961113 - NESTLE SA [CH]
- [A] US 3685744 A 19720822 - LUDY WILLIAM F JR
- [A] US 5069921 A 19911203 - MADANAT EDWARD A [US]

Designated contracting state (EPC)
AT BE CH CY DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

DOCDB simple family (publication)
EP 1188380 A1 20020320

DOCDB simple family (application)
EP 00308059 A 20000915